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# HOMEMAKERS' CHAT

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U. S. DEPARTMENT  
OF AGRICULTURE  
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Preview - Dried Eggs"...Information from the Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture.

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Picture this scene:

A cheery kitchen...gay with color and fragrant with the spicy odor of baking. Mom is at the range...beating egg-white icing in the top of a double boiler. Joe - her soldier son- has just walked into the kitchen.

"Good old shell eggs," says Joe. "Never thought I'd get so much pleasure out of just seeing fresh shell eggs again."

"But these eggs aren't in the shell," Mom points out.

"But they haven't been out of the shell long," Joe says with confidence. Then he adds, "You ought to see some dried eggs..."

"I have," says Mom. "Right here. Believe it or not...these are dried egg whites. See how nicely they fluff up."

"Dried egg whites!" Joe exclaims. He looks at the smooth, stiff froth in the double boiler. He can't believe what he hears.

"Yes...dried egg whites make fine icing," Mom tells him...as she adds a teaspoon of vanilla and beats the icing some more.

"Looks good," Joe admits. "Dried egg whites may be all right," he concedes, "but have you ever seen any dried whole eggs?"

"Of course," says Mom. "We had 'em this morning...in French toast. Remember?"

"Yummy...I'll say I do!" says Joe.

"And the popovers last night were made with dried whole eggs," Mom confides.

"That egg I had for breakfast yesterday morning...sunny side up...came fresh out of the shell...didn't it?" Joe wants to know.

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"Of course it did," Mom laughs. "They can't replace shell eggs...but dried eggs are handy."

"What do you mean...handy, Mom?" Joe asks.

"Well...dried eggs are convenient to have on hand. The dried eggs are in good condition when I get 'em...here on the home front they don't have to stand the rigors of wartime transportation...They will stay fresh a long time...if I keep 'em covered and cold in the refrigerator. They don't take up much room. They're easy to use. I can measure out just what I want. No waste."

"And you don't have to worry about breaking a dried egg." This from Joe.

"No worry about breaking 'em," Mom agrees. Then they add richness and quality to my baking. You know a good dried egg has practically the same value...food value...as a shell egg...iron...vitamin A...the B vitamins...and good protein."

"But Mom," says Joe, "I didn't know you could even buy dried eggs at the grocer's. I thought dried eggs were a military product."

"Right now I can't buy dried eggs," Mom admits.

"I'm just trying them out. I'm one of a group of homemakers chosen by the marketing specialists to try dried eggs in home cooking. I'm using recipes worked out by home economists of the U. S. Department of Agriculture. So far...I've had good luck on every dish I've tried."

"Looks like you're sold on dried eggs, all right," Joe concedes.

"Yes...I can see that dried eggs will have a place in my kitchen," Mom agrees.

"Looks like we'll be eating them in several dishes when they come to market. Here... how'd you like to sample this icing?"

Joe takes a taste.

"Imagine it!" says Joe, "Coming home to dried eggs...and liking 'em."

